



COOK BETTER. EAT BETTER. TASTE BETTER. LIVE BETTER.

THE A

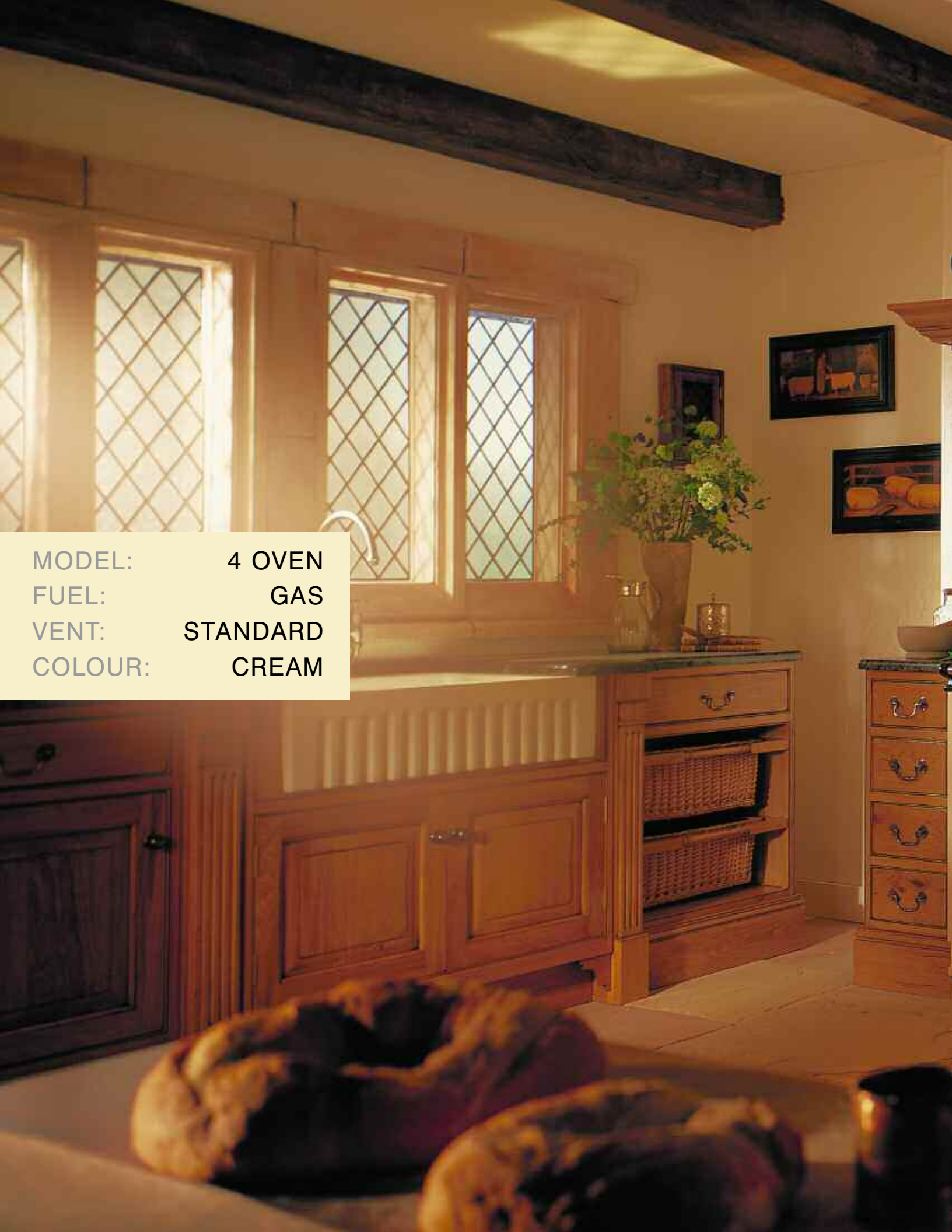


A photograph of a kitchen interior. The wall is a deep red color. On the left, there is a large window with white frames. Below the window is a white countertop with a sink and a faucet. To the right of the sink is a wooden cabinet. In the foreground, there is a wooden island with a white countertop. On the right side of the island, there is a red Aga cooker. The floor is made of polished wood.

AGA ISN'T AN APPLIANCE... IT'S A WAY OF LIFE

That is what you will hear from any of over 750,000 Aga owners worldwide. Go into any Aga owner's home and you will find them in the kitchen. Probably comfortably leaning against their cooker with a glass of wine in hand. Why? Because for over eighty years, the Aga has been considered a member of the family. It has heated kettles and warmed hearts. It has gathered family and friends. It has become the heart of the home. This is why Aga owners over the world say they couldn't imagine life without one.

We invite you to experience the Aga lifestyle and learn how it can help you cook better, eat better, taste better and live better. Join your local Aga retailer for an Aga Test Drive and you'll soon understand why Aga owners truly do dine best at home.



MODEL: 4 OVEN
FUEL: GAS
VENT: STANDARD
COLOUR: CREAM



NO KNOBS. NO TIMERS. NO S NO COMPARISON.

Beneath the glossy enamel of every Aga beats a heart of cast iron...and it's the cast iron that makes the difference. From deep within the Aga a patented burner heats the metal, which retains the heat. Meanwhile a unique temperature regulation system continually transfers the heat to the ovens and hotplates at precise pre-set levels, so the Aga is always ready to cook when you are - no need to waste time waiting for ovens to preheat. And its efficient insulated design minimizes fuel consumption.

This is called *radiant cooking*, a much gentler process than the fierce direct heat from the exposed elements or flames in most ovens. It's this dependable radiant heat that locks in juices, preserving flavour, nutrients and texture and ensures delicious results, without the stress. And since the ovens are vented straight to the flue, you can even cook sweet and savoury dishes, at the same time, in the same oven, without one flavouring the other. So you see, the Aga is designed to cope with the demands of even the busiest households.



TRESS.



ROAST THE TURKEY, STEAM THE A BROIL THE HORS D'OEUVRES, WAR PUMPKIN PIE. ALL WITHOUT



WARMING PLATE

(4 Oven model only)

The Warming Plate is a source of gentle heat, ideal for warming a teapot or plates, even melting butter.



BOILING PLATE

The Boiling Plate is a source of instant heat for very quick cooking and for boiling water. It is big enough to accommodate three average-sized saucepans, and can also be used with the Aga Toaster and the Aga Grill Pan.



SIMMERING OVEN

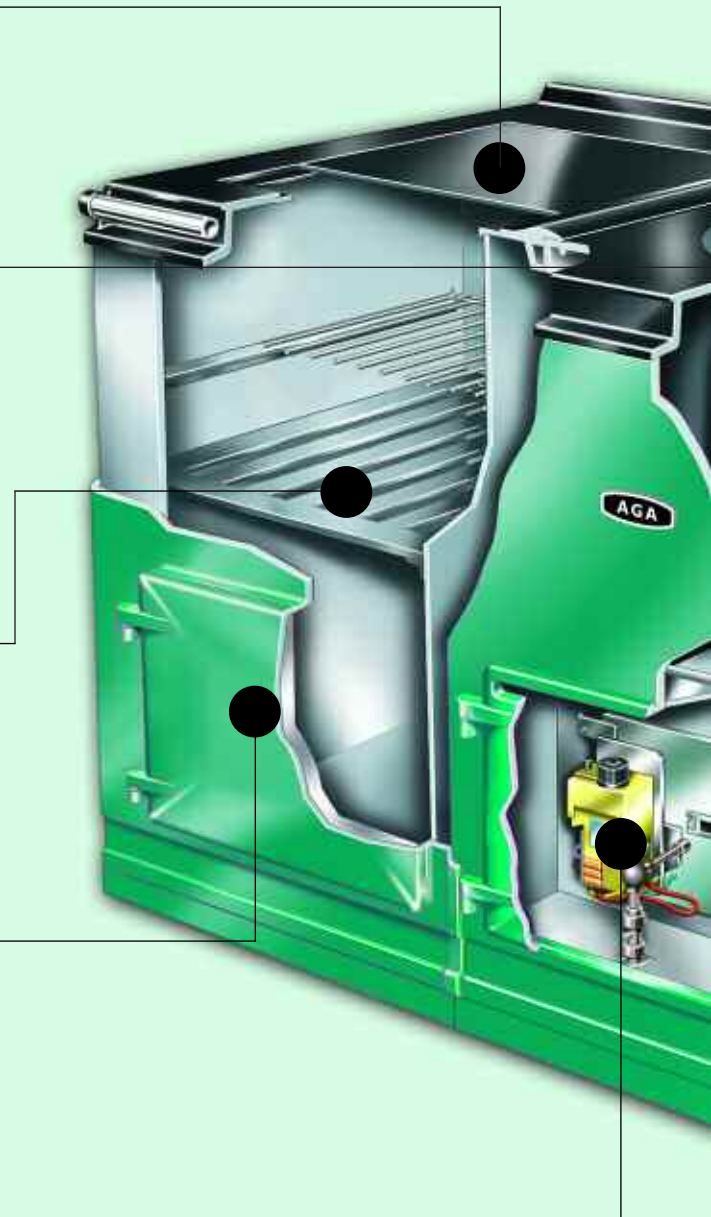
(4 Oven model only)

The Simmering Oven is the perfect slow cooker and offers great versatility in meal preparation. The 2 Oven Aga has a Simmering/Warming Oven.

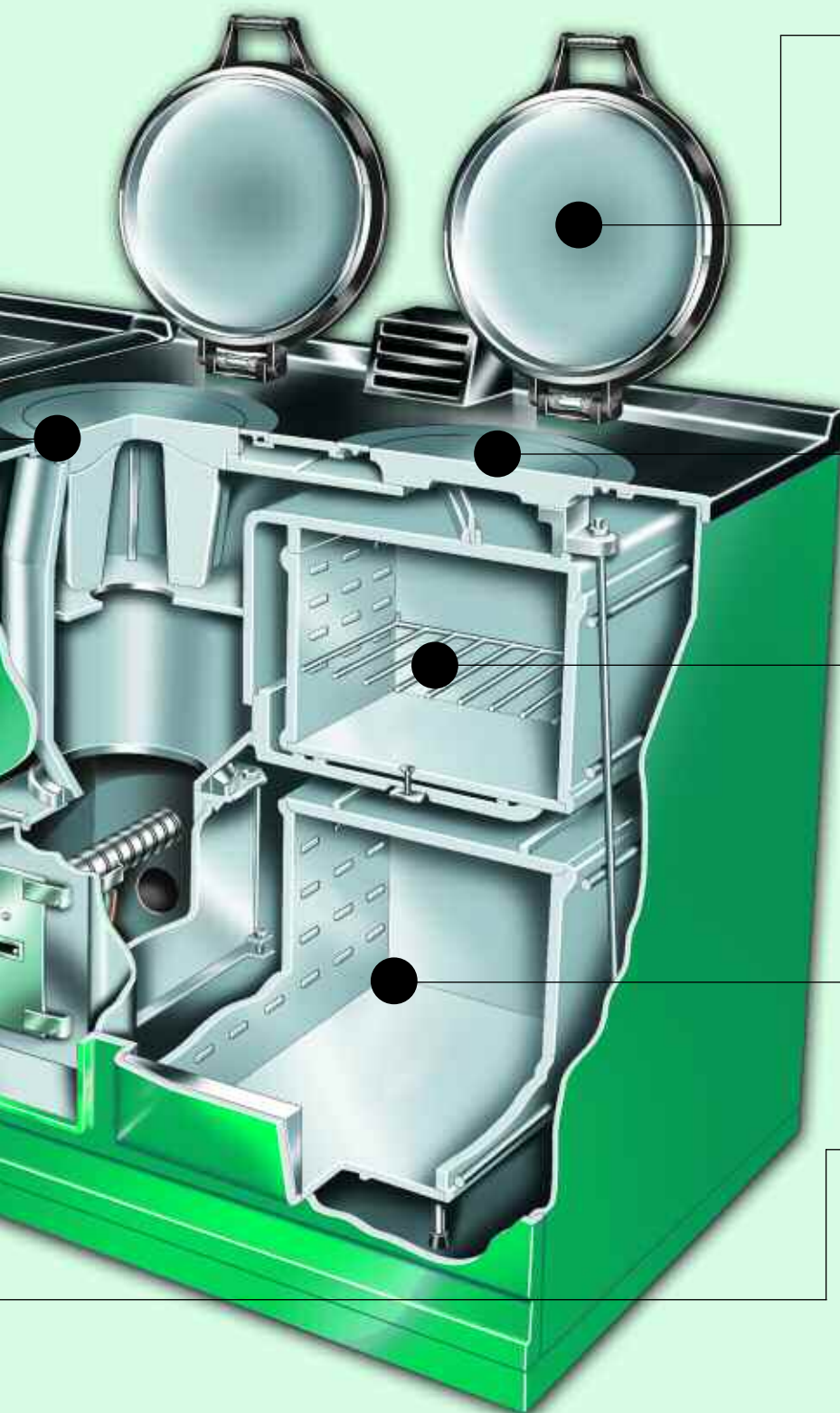
WARMING OVEN

(4 Oven model only)

The Warming Oven provides gentle heat to warm serving dishes and to keep cooked dishes warm without drying them out — a typically "forgiving" feature of Aga cooking.



SPARAGUS, SIMMER THE GRAVY, M THE BREAD, AND BAKE THE FRYING YOURSELF.



INSULATED COVERS

An Aga hallmark: two distinctive round insulated covers. Left closed when not in use, they retain the heat within the cooker.

SIMMERING PLATE

The Simmering Plate can be used for slower cooking, as well as for delicate sauces and gravies. The surface can hold three average-sized saucepans, and can even be used as a griddle for pancakes, eggs and toasted sandwiches.

ROASTING OVEN

The Roasting Oven is large and always ready for cooking. Radiant heat ensures that roasts and other dishes are cooked to perfection, with maximum moisture retention and minimum shrinkage. The 2 Oven Aga comes with a combination Roasting/Baking Oven.

BAKING OVEN

(4 Oven model only)
Perfect for baking breads, pastries and cakes, and acts like a baker's brick oven for pizza.

BURNER UNIT OR HEAT SOURCE

The Aga is designed to run on gas or electric power. Although the Aga is always ready for use, it isn't always using fuel. After the initial startup, a thermostatic control only allows the burner to use fuel when needed to maintain oven and hotplate temperature. Combined with the heat retaining properties of the cast iron body, fuel usage is minimized.



MODEL: 3 OVEN
FUEL: GAS
VENT: STANDARD
COLOUR: ROYAL BLUE





IT BAKES.

Like a baker's brick oven, the all around consistent heat of the Aga creates feathery pastries, moist cakes, crisp pizzas and hearth-baked breads.

IT GRIDDLES.

The Aga Simmering Plate is the perfect surface for pancakes, grilled sandwiches, even eggs – cook them directly on it. And no need to preheat or wash up this griddle. How's that for quick and easy?

10 ESSENTIAL FUNCTION

IT TOASTS.

Even toast tastes better on the Aga. Using the special toaster provided with your Aga you get toast any way you like it evenly browned and crisp all the way through or crunch-on-the-outside and fluffy-in-the-middle. Aga toast even looks better. Every slice is branded with the Aga's distinctive waffle pattern.

IT STEWS.

The gentle consistent heat of the Aga Simmering Oven helps you create richer sauces and more flavourful casseroles. It slow cooks for hours, allowing you time to relax.





IT BOILS.

Water boils faster on the Aga than on any ordinary range and most electric kettles. The Aga Boiling Plates cooks so rapidly that your fresh vegetables will retain more of their natural flavour, colour and nutrients.



IT FRY.

You'll create crunchier on the outside, moister on the inside fried chicken than ever before with the Aga Boiling Plate and Roasting Oven. It fries briskly, ensuring crisp, golden skin every time.



IT BROILS.

Crisp bacon, succulent sausages – broiled to perfection at the top of the Roasting Oven. Intense heat sears the outside of chops preserving the juicy flavour inside.

NS - ONE AGA COOKER

IT STEAMS.

In the Simmering Oven, you can steam a fish, rice and vegetables – without steaming up the kitchen. And without unpleasant lingering cooking odors.

IT ROASTS.

Your roasts will be superb – cooked evenly throughout because the heat comes from all directions. Shrinkage and dryness are reduced because there's no flame or element inside the ovens to dry out the meat – another unique Aga feature.

IT SIMMERS.

No more frantic last-minute meal preparations before your dinner party. The Aga Simmering Oven lets you relax. It slow cooks for hours – even overnight – gently coaxing casseroles, soups and stews to perfection. All while you're at work, running errands or simply relaxing.








MODEL: 4 OVEN WITH
COMPANION

FUEL: GAS

VENT: DIRECT

COLOUR: PEWTER





If you desire additional (and more traditional) cooking options, or if your kitchen space is limited, the dual-fuel Aga Companion could be just your cup of tea.

FABULOUSLY FLEXIBLE.

This dual-fuel range has four gas burners and two electric ovens. It is the perfect complement to your 2, 3 or 4 Oven Aga, attaching directly to either model.* Or it can be placed in a separate location in the kitchen. Available in all the same colours as the cooker, combining your Aga with a Companion offers the ultimate in cooking versatility: indirect radiant heat and dual-fuel cooking simultaneously.

FITS ANYWHERE.

The Companion can also be used independently as a free-standing range. Sized to fit standard kitchen cabinets, it features a top electric conventional oven with an integral broiler, and a lower convection oven. The four gas burners (your choice of natural gas or propane), include two semi-rapid (6,000 BTUs), one rapid (11,000 BTUs), and one ultra-rapid/wok burner (12,000 BTUs).

SAME RENOWNED BRITISH CRAFTSMANSHIP.

Like all Agas, the Companion is created entirely by hand to exacting standards. This superior quality workmanship is covered by a one-year parts and labor warranty.

AN AGA FOR EVERY TASTE.

*When attaching your Companion to your 2, 3 or 4 Oven Aga, both units must be purchased simultaneously to ensure a perfect colour match.





MODEL: 2 OVEN WITH
COMPANION

FUEL: GAS

VENT: STANDARD

COLOUR: CLARET



BRITAIN'S HANDCRAFT HISTORY IN THE MAKING

Since the 1920s, the Aga has been a treasured possession in kitchens across Europe and throughout the world. Each cooker is unique in its own fashion, cast in an historic foundry in Coalbrookdale, Shropshire that has been smelting iron since 1709.

PHOTOS ACROSS TOP

PHOTO ONE The very nature of molten cast iron poured into molds gives the Aga its characteristic finish and makes each Aga subtly unique.

PHOTO TWO Castings undergo a three-day, three-coat enameling process, using Aga's specially prepared vitreous enamel for the highest quality finish.

PHOTO THREE Each finished Aga is inspected and colour matched prior to assembly.

PHOTO FOUR The deceptively simple Aga design and graceful styling has remained popular for more than eight decades.

PHOTO FIVE The elegant Aga styling remains largely unchanged since the first models were advertised in Britain in the 1930s.

PHOTO SIX Main castings for the Aga are made in Coalbrookdale, Shropshire, the British foundry where in 1709 Abraham Darby first showed the world that iron could be smelted using coke.



AFTER AGA RANGE. G FOR OVER 80 YEARS.

Today, each Aga continues to be handmade by gifted craftsmen, with every step of the building and finishing process continuously inspected for quality and excellence. Upon completion, your Aga will be shipped from the United Kingdom to the United States, professionally delivered to your home, and carefully assembled by a skilled Aga technician right in your own kitchen.

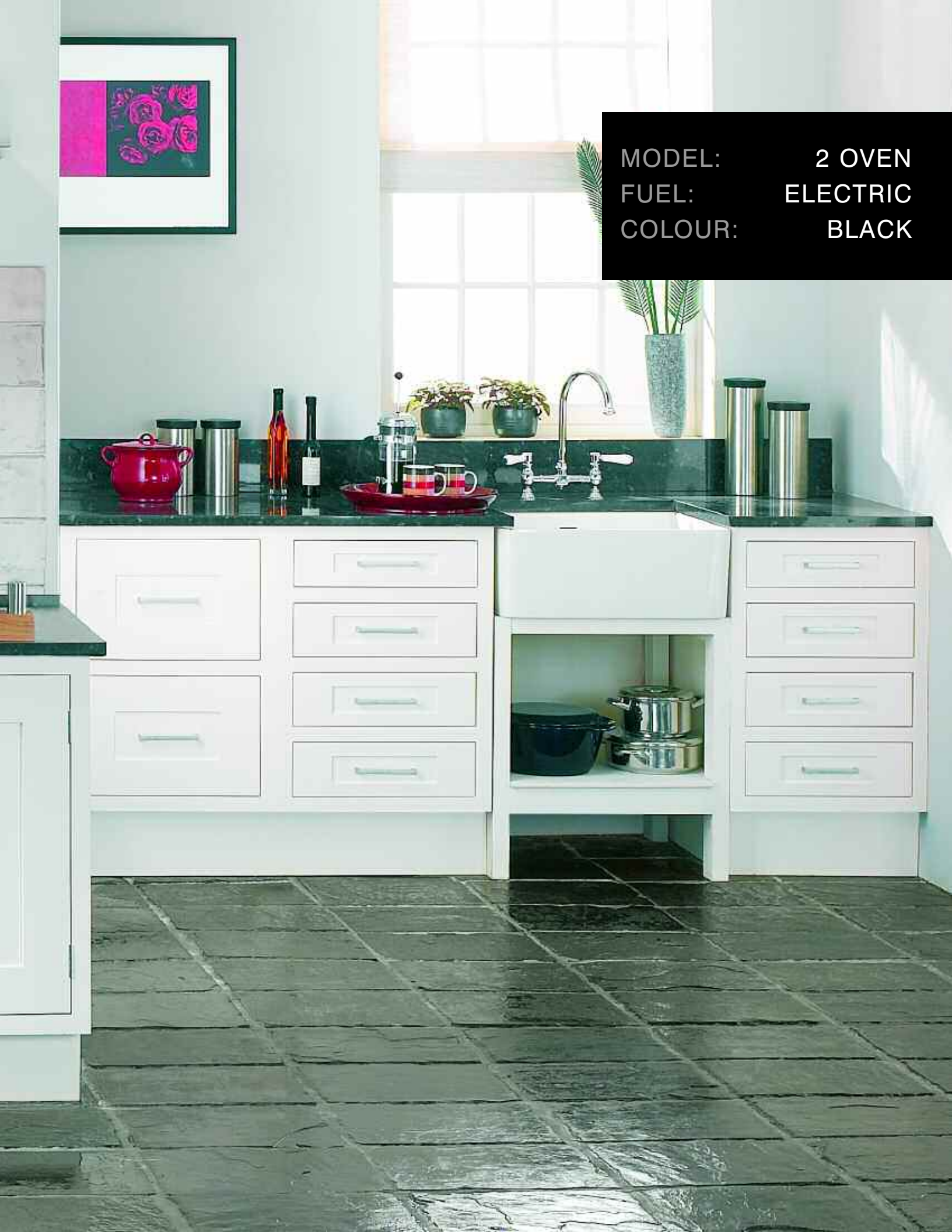
PURE GENIUS.

Dr. Gustaf Dalen, a Nobel Prize winning Swedish physicist, lost his sight in an explosion in 1922. During his recovery at home, he became aware of how difficult it was for his wife to prepare the daily meals. It could be simpler. He designed a stove that would be easy to use, and consistent in its performance. Employing the tried and true concept of heat storage, he combined a small and efficient heat source, two large hotplates and two generous ovens into one robust and compact unit. And thus, the Aga was born.





MODEL: 2 OVEN
FUEL: ELECTRIC
COLOUR: BLACK



COLOUR PALETTE

SIGNATURE COLLECTION



Heather



Pistachio



White



Wedgwood Blue



Aubergine



Jade



Chocolate

STANDARD COLLECTION



Cream



Dark Blue



Black



Pewter



Claret



Golden Yellow



Royal Blue



British Racing Green

Agas are available in your choice of eight Standard colours and seven Signature colours designed to complement your kitchen and your personality.

Colours shown are printed representations. For a true Aga colour sample, please visit your local authorized Aga retailer.

PREMIUM OPTIONS.

PREMIUM OPTIONS

TO THE CHEF WITH OUR COMPLIMENTS

As a new Aga owner, we will provide you with the Aga Starter Pack to speed you on your way to Aga cooking. This set includes the Aga Toaster, two Roasting Tins, two Grid Shelves, one Plain Shelf, a Wire Brush and the popular Aga Cookbook.



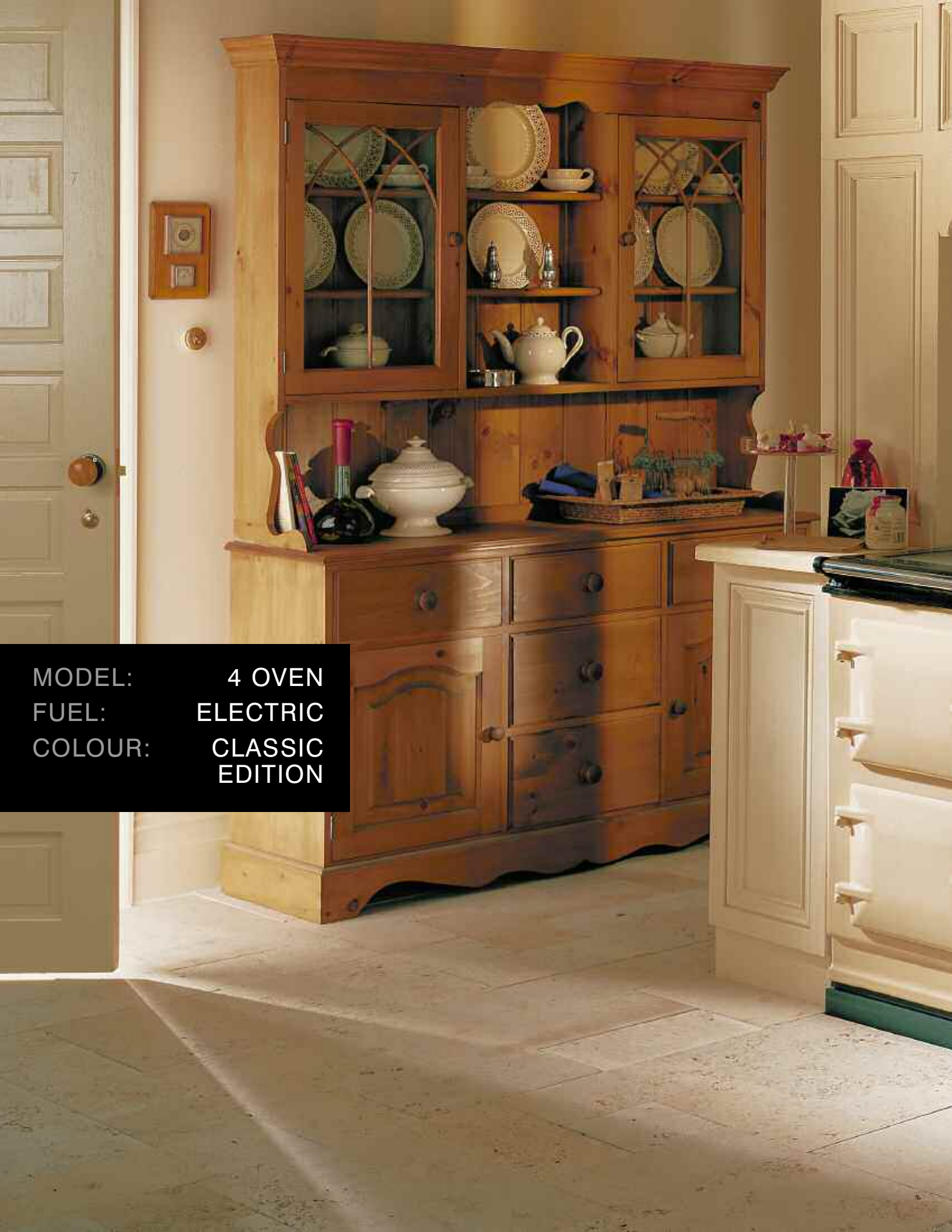
COLOUR MATCHED LIDS

Cast iron lids can be created for you in the same colour vitreous enamel as your Aga. If preferred, this option must be chosen when placing your Aga order to ensure a perfect colour match.

GAS BURNER

For those who love the look of an Aga, but also desire a live flame for cooking, a gas burner option to replace the standard warming plate on the 4 Oven Aga is available. This option is offered in natural gas or propane and must be specified at the time of purchase.





MODEL: 4 OVEN
FUEL: ELECTRIC
COLOUR: CLASSIC
EDITION





THE *Cook Shop Collection*

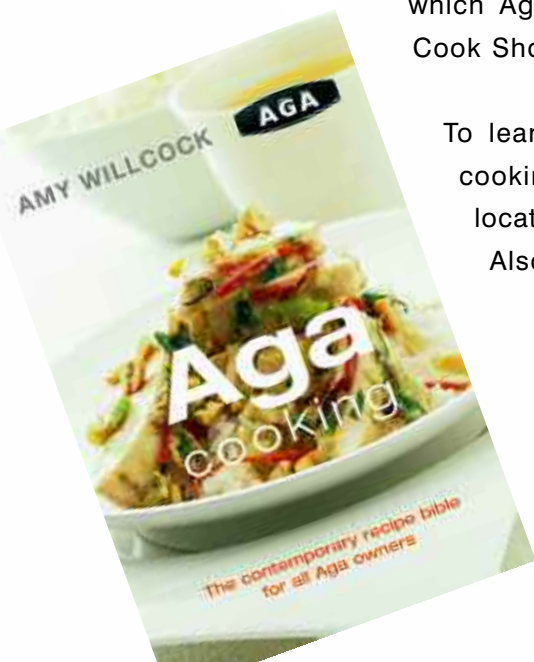
FOR ALL RANGE COOKER OWNERS

AGA COOKWARE

The Aga Cook Shop Collection offers an extensive selection of wonderful cooking accessories to enhance any kitchen. Our design specialists have created everything your kitchen needs from cast iron and stainless steel cookware to bakeware, ceramics and cutlery, even linens. And, Aga cookbooks are classics.

Aga Cookware has been designed for use with Aga ranges and includes such special features as thick bases and pans with flat-topped lids for stacking in the Simmering Oven. However, these accessories also can be used with other gas or electric ranges. Aga Cookware is manufactured with the same meticulous attention to detail and quality for which Aga is renowned. Be sure to request a copy of the Cook Shop Collection Catalog to see our entire collection.

To learn more about the legendary Aga, or to attend a cooking demonstration, contact your local Aga dealer. To locate the nearest showroom, just call 1-866-4AGA-4USA. Also, visit us at www.aga-ranges.com.





2 OVEN AGA SPECIFICATIONS

Product type:	Heat storage cooker
Overall Dimensions:	33 1/2"h x 38 7/8"w x 26 3/4"d
Oven Dimensions:	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft.
Total:	3.0 cu ft.
Weight:	900 lbs. The Aga is a flat load which spreads the weight over 7 sq. feet
Gas Models	
Fuel Types:	Natural or Liquid Propane Gas
Vent Options:	The most effective of the three available venting system options for your home – standard, direct or power – will be determined by a pre-installation site survey performed by a certified Aga fitter. Contact your local authorized Aga dealer to arrange a survey.
Servicing:	Annual maintenance is recommended, as well as a 10-year service.
Electric Model Power:	240 volt, 15 amp circuit
Vent Types:	None
Servicing:	Annual servicing is not required. Routine service is recommended at 5-year intervals.
Warranty:	5-year limited warranty

Please note that these sizes are an approximate guide. For cutout dimensions and design considerations please consult the Aga Design and Site Guide available through your Aga retailer.

3 OVEN AGA SPECIFICATIONS

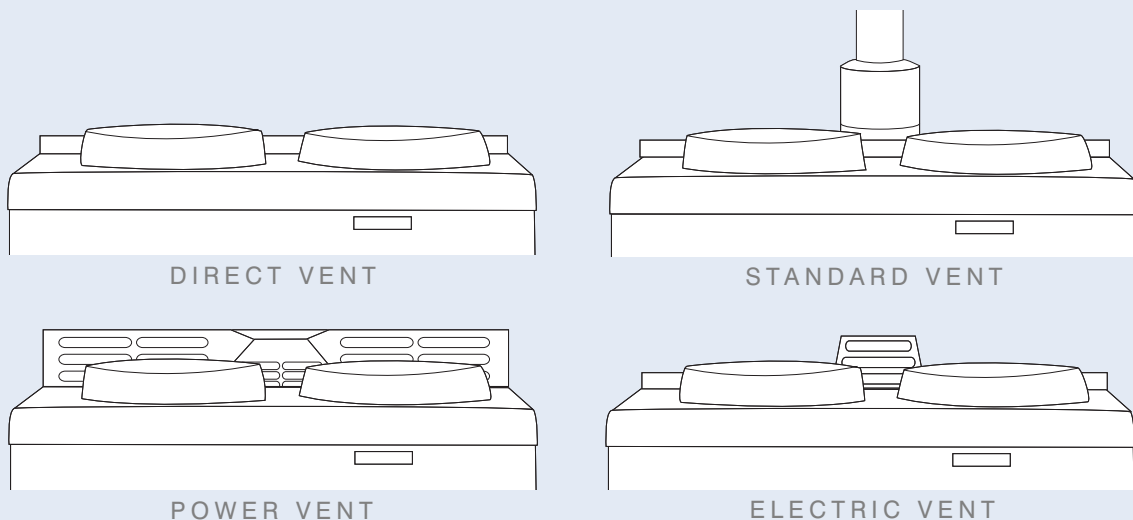
Product type:	Heat storage cooker
Overall Dimensions:	33 1/2"h x 38 7/8"w x 26 3/4"d
Oven Dimensions:	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d Baking - 10"h x 13.75"w x 19.5"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft.
Total:	4.5 cu ft.
Weight:	1084 lbs. The Aga is a flat load which spreads the weight over 7 sq. feet
Fuel Types:	Natural or Liquid Propane Gas
Vent Options:	Standard Vent only
Servicing:	Annual maintenance is recommended, as well as a 10-year service.

Please note that these sizes are an approximate guide. For cutout dimensions and design considerations please consult the Aga Design and Site Guide available through your Aga retailer.

4 OVEN AGA SPECIFICATIONS

Product type:	Heat storage cooker
Overall Dimensions:	33 1/2"h x 58 5/8"w x 26 3/4"d
Oven Dimensions:	Roasting - 10"h x 13.75"w x 19.5"d Simmering - 10"h x 13.75"w x 20.75"d Baking - 10"h x 13.75"w x 19.5"d Warming - 10"h x 13.75"w x 20.75"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft. Warming - 1.5 cu ft.
Total:	6.0 cu ft.
Weight:	1290 lbs. The Aga is a flat load which spreads the weight over 10 sq. feet
Warranty:	5-year limited warranty
Gas Models	
Fuel Types:	Natural or Liquid Propane Gas
Vent Options:	The most effective of the three available venting system options for your home – standard, direct or power – will be determined by a pre-installation site survey performed by a certified Aga fitter. Contact your local authorized Aga dealer to arrange a survey.
Servicing:	Annual maintenance is recommended, as well as a 10-year service.
Electric Model Power:	240 volt, 15 amp circuit
Vent Types:	None
Servicing:	Annual servicing is not required. Routine service is recommended at 5-year intervals.

Please note that these sizes are an approximate guide. For cutout dimensions and design considerations please consult the Aga Design and Site Guide available through your Aga retailer.



INSTALLATION

Each Aga is hand built, piece-by-piece. So, your 2, 3 or 4 Oven Aga will arrive from the United Kingdom knocked down and be professionally assembled by a certified Aga installer. Depending on whether your kitchen is in the pre-construction stage or is an existing space, the installer will develop an installation plan for you.

FOR PRE-CONSTRUCTION KITCHENS

The installer will coordinate with your architect or builder to determine which venting options are suitable for your home and communicate the necessary specifications to the builder's plan.

FOR EXISTING KITCHENS

An Aga installer will first visit your kitchen for a site survey to determine which venting options are suitable for your home. The installer will then work with you and your retailer to ensure the proper style is ordered.

AGA COMPANION SPECIFICATIONS

Product type:	Dual Fuel
Overall Dimensions:	36"h x 24"w x 23 3/4"d
Oven Dimensions:	Top - 8 1/2"h x 13 3/4"w x 19"d Bottom - 10"h x 13 3/4"w x 17"d
Oven Capacity:	Top - 1.5 cu ft. Bottom - 1.5 cu ft.
Total:	3.0 cu ft.
Weight:	310 lbs.
Fuel Type:	Natural or LPG (burners)/Electric Oven
Burner Ratings:	Right Front - 12,000 BTU Right Rear - 6,150 BTU Left Front - 6,150 BTU Left Rear - 10,600 BTU
Oven Rating:	Top - Zoned heat with 7 pass, 2100 watt broiler Bottom - Convection
Venting:	300 CFM hood recommended
Warranty:	1-year limited warranty

Please note that these sizes are an approximate guide. For cutout dimensions and design considerations please consult the Aga Design and Site Guide available through your Aga retailer.

ATTACHING A COMPANION TO A 2, 3 OR 4 OVEN AGA

2 Oven with Companion

Overall Dimensions:	33 1/2"h x 63"w x 26 3/4"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft. Top - 1.5 cu ft. Bottom - 1.5 cu ft.
Total:	6.0 cu ft.
Weight:	1210 lbs.

3 Oven with Companion

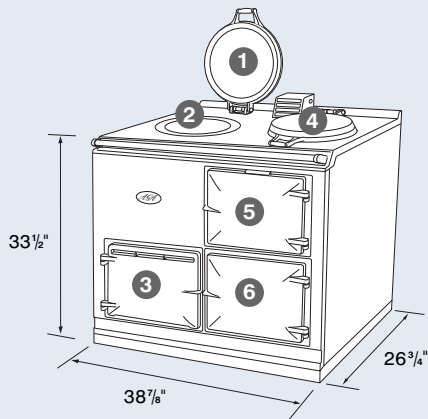
Overall Dimensions:	33 1/2"h x 63"w x 26 3/4"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft. Simmering - 1.5 cu ft. Top - 1.5 cu ft. Bottom - 1.5 cu ft.
Total:	7.5 cu ft.
Weight:	1394 lbs.

4 Oven with Companion

Overall Dimensions:	33 1/2"h x 82 3/4"w x 26 3/4"d
Oven Capacity:	Roasting - 1.5 cu ft. Baking - 1.5 cu ft. Simmering - 1.5 cu ft. Warming - 1.5 cu ft. Top - 1.5 cu ft. Bottom - 1.5 cu ft.
Total:	9.0 cu ft.
Weight:	1394 lbs.

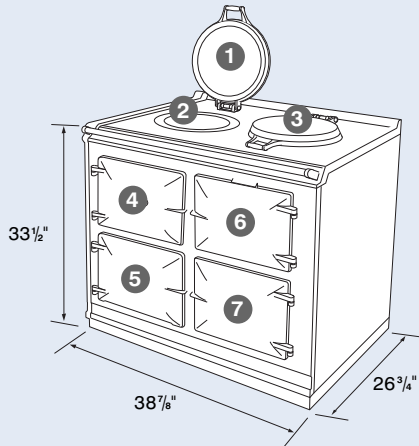
When attaching your Companion to your 3 Oven Cooker, both units must be ordered simultaneously to ensure a perfect colour match.

AGA ANATOMY.



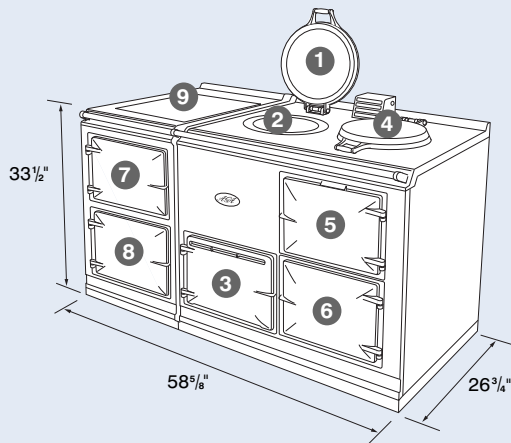
2 OVEN AGA COOKER

- | | |
|---------------------|-------------------------------|
| 1. Insulated Covers | 5. Roasting/
Baking Oven |
| 2. Boiling Plate | 6. Simmering/
Warming Oven |
| 3. Heat Source | |
| 4. Simmering Plate | |



3 OVEN AGA COOKER

- | | |
|---------------------|-------------------|
| 1. Insulated Covers | 5. Baking Oven |
| 2. Boiling Plate | 6. Roasting Oven |
| 3. Simmering Plate | 7. Simmering Oven |
| 4. Heat Source | |



4 OVEN AGA COOKER

- | | |
|---------------------|-------------------|
| 1. Insulated Covers | 6. Baking Oven |
| 2. Boiling Plate | 7. Simmering Oven |
| 3. Heat Source | 8. Warming Oven |
| 4. Simmering Plate | 9. Warming Plate |
| 5. Roasting Oven | |



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



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AGA MODELS

- A 6-4 Series
- B Undercounter Refrigerator and Wine Cellar
- C Legacy 36
- D Refrigerated Drawers
- E Legacy 44
- F Clear Ice Machine

The Aga family has a range of products to fit your kitchen *and* your life. To learn more or to locate an authorized Aga retailer nearest you, contact us at 1.866.4AGA.4USA or on the web at www.aga-ranges.com.

A

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